



INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(51) International Patent Classification ⁵ : A23C 9/16, A23P 1/02	A1	(11) International Publication Number: WO 95/00031 (43) International Publication Date: 5 January 1995 (05.01.95)
(21) International Application Number: PCT/DK94/00257 (22) International Filing Date: 23 June 1994 (23.06.94) (30) Priority Data: 0752/93 24 June 1993 (24.06.93) DK (71) Applicant (for all designated States except US): APV ANHY-DRO AS [DK/DK]; Østmarken 7, DK-2860 Søborg (DK). (72) Inventors; and (75) Inventors/Applicants (for US only): GETLER, Jens [DK/DK]; Dyssevænget 7B, DK-2700 Brønshøj (DK). HANSEN, John, Ib [DK/DK]; Vejlesøvej 28, DK-2840 Holte (DK). ANDERSEN, Gert, G. [DK/DK]; Kornvænget 30, Uvelse, DK-3550 Slangerup (DK). (74) Agent: HOFMAN-BANG & BOUTARD A/S; Adelgade 15, DK-1304 Copenhagen K (DK).		(81) Designated States: AT, AU, BB, BG, BR, BY, CA, CH, CN, CZ, DE, DK, ES, FI, GB, GE, HU, JP, KE, KG, KP, KR, KZ, LK, LU, LV, MD, MG, MN, MW, NL, NO, NZ, PL, PT, RO, RU, SD, SE, SI, SK, TJ, TT, UA, US, UZ, VN, European patent (AT, BE, CH, DE, DK, ES, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, ML, MR, NE, SN, TD, TG). Published <i>With international search report.</i>
(54) Title: A METHOD AND A PLANT FOR AN AGGLOMERATED PRODUCT (57) Abstract <p>An agglomerated powder is produced in a plant where the product is agglomerated in two stages. First a liquid concentrated feed of the product is atomized by an atomizer in a drying chamber. The fine particles are transferred to a separating device to be split up in a first and second fraction. The first of these is led to the atomizer in the drying chamber to perform a first agglomeration and the resulting agglomerates are accommodated in an internal fluid bed in the drying chamber and from this transferred to an external fluid bed. Also the second fraction is transferred to said external fluid bed where water by another atomizer is atomized over a fluidized layer of agglomerates to perform a second agglomeration of the product. The produced agglomerated powder is able to fully satisfy the request an end-user may have to the specific properties of a product like e.g. baby food.</p>		

FOR THE PURPOSES OF INFORMATION ONLY

Codes used to identify States party to the PCT on the front pages of pamphlets publishing international applications under the PCT.

AT	Austria	GB	United Kingdom	MR	Mauritania
AU	Australia	GE	Georgia	MW	Malawi
BB	Barbados	GN	Guinea	NE	Niger
BE	Belgium	GR	Greece	NL	Netherlands
BF	Burkina Faso	HU	Hungary	NO	Norway
BG	Bulgaria	IE	Ireland	NZ	New Zealand
BJ	Benin	IT	Italy	PL	Poland
BR	Brazil	JP	Japan	PT	Portugal
BY	Belarus	KE	Kenya	RO	Romania
CA	Canada	KG	Kyrgyzstan	RU	Russian Federation
CF	Central African Republic	KP	Democratic People's Republic of Korea	SD	Sudan
CG	Congo	KR	Republic of Korea	SE	Sweden
CH	Switzerland	KZ	Kazakhstan	SI	Slovenia
CI	Côte d'Ivoire	LI	Liechtenstein	SK	Slovakia
CM	Cameroon	LK	Sri Lanka	SN	Senegal
CN	China	LU	Luxembourg	TD	Chad
CS	Czechoslovakia	LV	Latvia	TG	Togo
CZ	Czech Republic	MC	Monaco	TJ	Tajikistan
DE	Germany	MD	Republic of Moldova	TT	Trinidad and Tobago
DK	Denmark	MG	Madagascar	UA	Ukraine
ES	Spain	ML	Mali	US	United States of America
FI	Finland	MN	Mongolia	UZ	Uzbekistan
FR	France			VN	Viet Nam
GA	Gabon				

- 1 -

A method and a plant for an agglomerated product

5 The present invention relates to a method and a plant for the preparation of agglomerated milk products and milk-like products e.g. baby food in a two-stage agglomeration process comprising spray drying of a concentrated premix which is pre-agglomerated by return of fine particles to the atomizer and, in a subsequent step, post-agglomeration by wetting and drying in a fluidized bed.

10

The invention specifically relates to the manufacture of agglomerated baby foods known as infant formula and follow-up formula and to the manufacture of whey protein concentrates. The manufacturer of such products must be
15 able to meet a number of requirements from authorities and from the end-users. The gross composition of such products is often controlled by local recommendations. However, in the case of baby food, the manufacturer may vary the individual constituents in a wide range to give a good
20 resemblance of mother's milk or to add specific healthy ingredients. Therefore, the chemical composition of the before-mentioned milk and milk-like products may vary within wide limits.

25 Next, the agglomerated powders must satisfy a series of physical requests from the end-user, i.e. the powder must be immediately soluble in luke warm water, it must not cause any small lumps in the bottle, it must be easily and accurately dispensed, have a certain bulk density, be dust
30 free, have a long shelf life etc.

Since the physical properties of an agglomerate are most dependant on the chemical composition, an apparatus for the manufacture of these milk-like products must be very
35 flexible.

- 2 -

5 It is a well known process to manufacture a powdered baby food by spray drying a concentrated premix and agglomerating the powder by recirculating all fine particles to the atomizer. The obtained agglomerates are subsequently dried in a fluidized bed.

10 This process is e.g. explained by Haugaard Sørensen et al. in Scandinavian Dairy Information 4, 1992. The disadvantage of the process is that it is very difficult to avoid some formation of oversize particles which tend to form lumps when redissolved. In addition, the agglomerates produced in this way are very unstable.

15 Further, it is a known technique to manufacture agglomerated baby food by the so called re-wet agglomeration in which previously spray dried powders are wetted with 8-10% water in a special wetting chamber and dried in a separate fluid bed. This process, e.g. described by Masters, Spray Drying Handbook, 1985, p. 602, has the disadvantage of
20 requiring high rates of water and corresponding additional drying, and it is claimed to be suitable for production of small agglomerates only.

25 Further, the applicant has for many years manufactured and sold re-wet agglomerators for agglomeration and drying of baby foods. This apparatus is a fluid bed in which one or several series of flat spray two-fluid nozzles are arranged transversely in a first section of a vibrated plug flow fluid bed. The nozzle slit is vertical. This
30 agglomerator is flexible, however, has the disadvantage of also requiring 8-10% added water and a corresponding large area with warm air for drying out this water.

35 Further, it is known in the dairy industry to agglomerate milk and milk-like powder products in an integrated fluid bed spray dryer, using low outlet temperature. This

- 3 -

agglomeration is claimed to take place mainly in the fluid bed. The fluid bed handles powder of high residual moisture which in the subsequent stage is removed in a traditional fluid bed dryer. (Masters, Spray Drying Handbook, 1991, pp. 615 and 597).

It is a common problem, using the prior art, that agglomeration of certain products in the milk industry and some milk-like baby food formulations is very difficult, especially if the liquid premix was atomized from a nozzle atomizer and that manufacture of stable, non dusty powders with customer requested functional properties requires substantial additional water evaporation and operator skill.

The present invention of a two-stage agglomeration process eliminates these drawbacks.

The concentrated liquid premix is spray dried in a conventional spray dryer with an internal non-vibrating fluid bed at the bottom.

In the first stage of agglomeration, only a controlled fraction of the fine particles from the spray dryer is recycled pneumatically to the wet zone around the atomizer while the rest of the fine particles is conveyed to the external fluid bed. The atomizer is a rotary disk type or a well known set-up of one or more pressure swirl nozzles. The controlled fraction of the fine particles is introduced through a set of tubes into the wet zone of atomized droplets at an adjustable velocity, allowing for an accurate control of the first stage of agglomeration.

In the second stage of agglomeration, water is atomized through flat spray two-fluid nozzles above a fluidized layer of the pre-agglomerated particles from the first

- 4 -

stage. The fluid bed has down stream sections for final drying and for cooling before the powder is conveyed to packaging or silo.

5 It has been shown - as it will appear from the later on disclosed Examples 1-8 - that a two-stage agglomeration, comprising recycling of a controlled fraction of fines to the atomizer at a controlled velocity and, in a continuous process, wetting by atomizing a small amount of water upon
10 a fluidized layer of powder, has a number of unexpected advantages compared to prior art.

In the first stage, the agglomeration is fully controlled according to requirements for different formulations and
15 end-users. This in turn means that the agglomeration in the first hand takes place around the atomizer, and preferably not in the internal fluid bed which is used for separation of the fine particles only. The first agglomeration has only a slight effect on particle size and
20 particle size distribution. However, it has an effect which might be explained as an activation of the surface of the particles for agglomeration in the second stage. As a consequence, the second agglomeration is performed with an unexpected low consumption of water (typically 4%) for
25 production of particles with an unprecedented combination of functional reconstitution properties and high bulk density.

The two-stage agglomeration process offers advantages
30 which reach far beyond the mere combination of fines return and re-wet agglomeration:

- the amount of fine particles recycled is reduced, requiring less equipment and energy,

35

- 5 -

- the amount of water to be evaporated in the fluid bed is strongly reduced, requiring smaller fluid bed, less air and less energy,
 - 5 - the system is highly flexible,
 - the total thermal degradation of particles is strongly reduced.
- 10 The invention is further elaborated in the following description, referring to the drawing.
- The premixed baby-food concentrate is led from a vessel 1 by a pump 2 to the atomizer 3 and is atomized into the
- 15 spray dryer chamber 6. The atomizer 6 is a centrifugal atomizer or a set-up of pressure nozzles. Air is heated in the heat exchanger 4 and is introduced into the dryer chamber through an annular opening 20 around the atomizer 3. The bottom of the chamber has an integrated internal
- 20 non-vibrating fluid bed 7. Drying air leaves the chamber through a duct 8 and fine particles are separated from the drying air in one or several cyclones 9. The fine particles from the cyclones are divided into two fractions in a controlled way by a separating device 19, e.g. a weigh-
- 25 ing band. The first fraction is conveyed pneumatically through a duct 12 and is blown into the chamber through a set of fines return tubes in the annular opening 20, close to the moist droplets from the atomizer. The second
- 30 fraction is conveyed through a duct 13 to an external, vibrating fluid bed 11.
- Particles from the internal fluid bed 7 are conveyed, preferably by a dense or pulse phase conveying system via a buffer tank 10 to the vibrating fluid bed 11.

- 6 -

The fluid bed 11 has three sections 14, 15 and 16. In section 14 a set of two-fluid nozzles for water 17 is placed above the fluidized powder, pointing downward and forward. The powder is dried by warm air in section 15 and cooled in section 16. The final powder is conveyed to a silo (not shown) from duct 18.

The invention and the advantages obtained by using this are more detailed elucidated by the results from a series of experiments, 1 - 8 as were carried out by means of an APV Anhydro spray dryer system as described above and depicted in the drawing.

The diameter of the dryer is 4.3 m and the cylindrical height is 3 m. The top angle of the conical bottom is 50 degrees. The atomizer in experiment 1 - 3 and 5 - 7 was a centrifugal atomizer with a diameter of 250 mm, running 12.500 rpm. The annular air distributor had 4 tubes for fines return, directed towards the wet zone.

In experiment 4 and 8 an atomizer with a set-up of 4 adjustable high pressure nozzles was used, one of these with a coaxial surrounding tube for return of the fine particles. The internal, circular fluid bed had a diameter of 1.1 m. The height of the fluidized layer was 0.4 m.

The external fluid bed agglomerator with 1.25 m² sieve plate had three sections for respectively agglomerating, drying and cooling. In the first end of the first section were two sets of flat spray two-fluid nozzles, with the slit positioned vertically, pointing downward-forward above the powder, at an angle of 20 degrees with vertical. Powder was conveyed from the internal to the external fluid bed by a dense phase pneumatic conveyer.

In all experiments, the fat component was mixed with

- 7 -

water, vitamins and with raw materials in powder form, i.e. casein, whey, skim milk, malto dextrine etc. The mixture was heat-treated and homogenized according to common practice and was finally evaporated to the desired total solids content in a one stage finisher before the spray drying experiments.

Examples 1 - 4

The formulation used were,

fat:	28.2%
protein:	13.1%
carbohydrates	54.0%

The total solids contents (54%) and spray dryer inlet gas temperature (180°C) were kept constant to facilitate comparison between experiments.

In all tests feed product temperature was 70°C, fluidization velocity in internal fluid bed was 0.5 m/s, and in the external agglomerator sections resp. 1.0, 0.4 and 0.4 m/s.

The table shows test conditions and powder analysis.

30

35

- 8 -

TABLE I

	Example	1	2	3	4
5	Atomizer	Centrifugal	Centrifugal	Centrifugal	Nozzles
	Fines return	yes	no	yes	yes
	Re-wet	no	yes	yes	yes
	fines return to atomizer %	30	—	10	9
10	fines velocity m/s	15	—	12	12
	re-wet water %	—	11	5	4
	EFB inlet temp	20/20/20	80/105/20	80/105/20	80/105/20
	part size in IFB (d'/n)	225/1.9	110/2.0	200/2.0	220/2.1
15					
	final powder				
	part size (d'/n)	225/1.9	250/2.1	333/3.0	350/3.3
	part moist	2	1.9	2.1	1.6
	bulk density untap/tap	0.34/0.43	0.4/0.45	0.43/0.51	0.47/0.59
20	frac. fines <114/85 mum	20/15	15/10	5/3	4/2
	solubility index (ADMI)	<0.1	<0.1	<0.1	<0.1
	wettability (IDF)	10	14	15	15
	free fat	3	2.5	2.5	2.5
	flowability sec	60	55	32	27
	baby's bottle test	1.5	1	1	1
	mech. stability	74	79	85	86
25					

The amount of fine particles return and of re-wet water is expressed as weight % relative to the amount of powder produced.

Standard methods for powder analysis are referred to in the table where appropriate. The method referred to as "baby's bottle analysis" is an internal standard which reflects the end user's impression of whether a powder tends to form insoluble particles in the baby's bottle.

- 9 -

The scale is from 1 to 5, 1 being best.

5 The method "mech. stability" is weight % over 150 micro-meters after 10 minutes relative to after 5 minutes in a standard air sieve, expressed in %. A high number is an indicator for a stable agglomerate.

10 Examples 1 and 2 are performed according to prior art, i.e. example 1 is with agglomeration by fines return only and example 2 with re-wet agglomeration only. The produced powders are of very good quality, however, particle size, bulk density, flowability and reconstitution properties do not fully meet customer's demands. Further, by the re-wet
15 agglomeration process it was necessary to spray 11% of water which subsequently had to be dried off in order to achieve the agglomeration.

20 In example 3 only 10% fine particles is recycles to the atomizer and 5% water is added in the fluid bed. The obtained powder shows substantial improved properties compared to prior art powders: increased bulk density, good flowability, low fraction of fines, improved reconstitution and improved agglomerate mechanical
25 stability. The same applies to example 4, using nozzle atomization.

30

35

- 10 -

Examples 5 - 8

The experiments were in this case carried out in exactly the same way as for the above discussed experiments 1 - 4, but the formulation used was another one, namely

fat: 20.0%
 protein: 19.1%
 carbohydrates 56.1%

TABLE II

Example	5	6	7	8
Atomizer	Centrifugal	Centrifugal	Centrifugal	Nozzles
Fines return	yes	no	yes	yes
Re-wet	no	yes	yes	yes
fines return to atomizer %	34	—	10	10
fines velocity m/s	15	—	12	12
re-wet water %	—	11	5	4
EFB inlet temp	20/20/20	80/105/20	80/105/20	80/105/20
part size in IFB (d'/n)	205/1.9	105/1.9	195/2.0	210/2.1
final powder				
part size (d'/n)	220/1.9	240/2.0	330/2.9	350/3.2
part moist	2	1.9	2.1	1.6
bulk density untap/tap	0.34/0.43	0.39/0.45	0.42/0.50	0.46/0.58
frac. fines <114/85 mum	18/14	15/10	4/3	4/2
solubility index (ADMI)	<0.1	<0.1	<0.1	<0.1
wettability (IDF)	11	14	14	15
free fat	3	2.5	2.5	2.5
flowability sec	58	50	30	27
baby's bottle test	1.75	1	1	1
mech. stability	72	75	80	81

- 11 -

P a t e n t C l a i m s :

1. A method for producing an agglomerated powder of a
5 milk product or a milk-like product, e.g. baby food
wherein a concentrated liquid feed of the product is
atomized by an atomizer in a drying chamber, the fine
particles are recirculated to the wet zone around this
atomizer to perform an agglomeration of the product and
10 the resulting agglomerates are accommodated in an internal
fluid bed in the drying chamber, c h a r a c t e r i z e d
in that the agglomerates then are transferred from the
internal fluid bed to a fluidized layer in an external
fluid bed and the fine particles are tranferred to a
15 separating device and splitted up by this into a first and
second fraction, whereafter only the first of said frac-
tions is recirculated to the wet zone around the atomizer
in the drying chamber while the second one is led to the
external fluid bed, where water, by another atomizer, is
20 atomized over the fluidized layer of agglomerates to
perform a further agglomeration of the product.

2. The method according to claim 1, c h a r a c t e r -
i z e d in that the fine particles are split up in a
25 first and second fraction by weighing in the separating
device.

3. The method according to claim 1 or 2, c h a r a c -
t e r i z e d in that the first fraction of fine par-
30 ticles is introduced to the wet zone around the atomizer
in the drying chamber with adjustable velocity.

4. The method according to claims 1, 2 or 3, c h a -
r a c t e r i z e d in that the first fraction of fine
35 particles is pneumatically transferred from the separating
device to the drying chamber.

- 12 -

5. The method according to one or more of claims 1-4, characterized in that the first fraction of fine particles is less than 40%, preferably from 5-15% of the total output of produced powder by weight.
- 5 6. The method according to one or more of claims 1-5, characterized in that the agglomerates leaving the internal fluid bed in the drying chamber and the second fraction of fine particles leaving the separating
10 device are united and led to the external fluid bed.
7. The method according to one or more of claims 1-6, characterized in that the water atomized in the external fluid bed is less than 8%, preferably from 4
15 to 5% of the total output of produced powder by weight.
8. The method according to one or more of claims 1-7, characterized in that the water atomized in the external fluid bed is atomized through at least one
20 two-fluid nozzle.
9. The method according to one or more of claims 1-8, characterized in that the product in the fluidized layer in the external fluid bed is horizontally
25 moved from an inlet to an outlet of the fluid bed going through the steps of further agglomerating, drying and cooling of the agglomerates.
10. A plant for producing an agglomerated powder of a milk product or a milk-like product, e.g. baby food comprising,
30
- a) a drying chamber,
- 35 b) an atomizer arranged in the drying chamber and adapted to atomize a concentrated liquid feed of the product

- 13 -

in the drying chamber,

5 c) means to recirculate the fine particles to the wet zone around the atomizer to perform an agglomeration of the product, and

d) an internal fluid bed in the drying chamber for accomodating the resulting agglomerates,

10 c h a r a c t e r i z e d in further comprising,

e) an external fluid bed with a fluidized layer of agglomerates,

15 f) means to transfer the agglomerates from the internal fluid bed to the fluidized layer of agglomerates in the external fluid bed,

20 g) a separating device for splitting the fine particles up into a first and a second fraction,

h) means to transfer the fine particles from the drying chamber to the separating device,

25 i) means to lead the first fraction of fine particles to the wet zone around the atomizer in the drying chamber,

30 j) means to lead the second fraction of fine particles to the external fluid bed, and

k) another atomizer in the external fluid bed to atomize water over the fluidized layer of agglomerates to perform a further agglomeration of the product.

35

- 14 -

11. A plant according to claim 10, c h a r a c t e r -
i z e d in that the separating device comprises a weigh-
ing device for weighing the first fraction of fine
particles.

5

12. A plant according to claim 10 or 11, c h a r a c -
t e r i z e d in comprising adjustable means to control
the velocity of the first fraction of fine particles when
introduced to the wet zone around the atomizer in the
drying chamber.

10

13. A plant according to claim 10, 11 or 12, c h a -
r a c t e r i z e d in comprising means to pneumatically
transfer the first fraction of fine particles from the
separating device to the drying chamber.

15

14. A plant according to one or more of claims 10-13,
c h a r a c t e r i z e d in that the atomizer in the
external fluid bed consists of at least one two-fluid
nozzle arranged inclined over the fluidized layer of
agglomerates and pointing toward said layer.

20

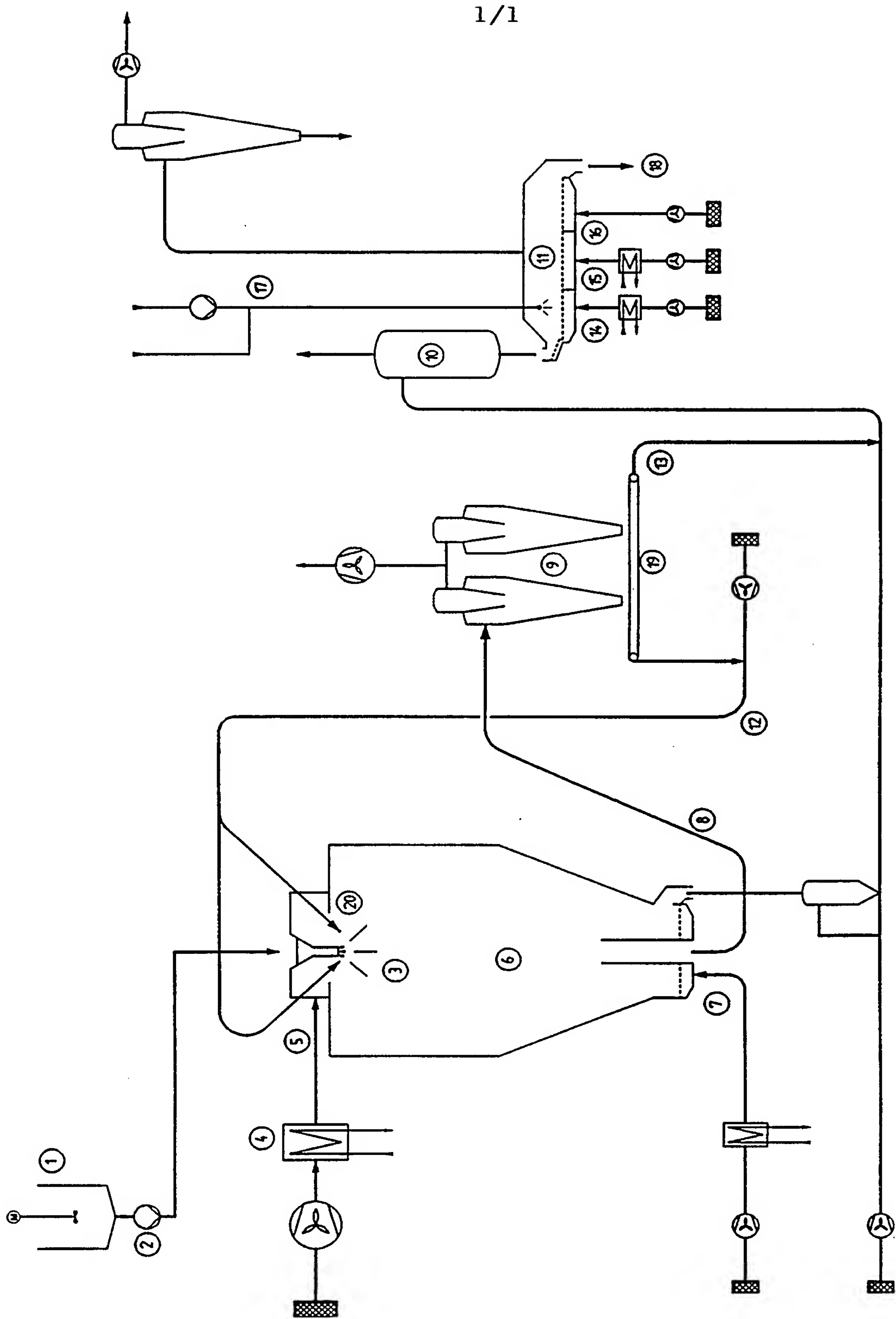
15. A plant according to one or more of claims 10-14,
c h a r a c t e r i z e d in that the fluid bed comprises
means to vibrate the fluid bed and that said bed between
the inlet and the outlet has three sections for aggro-
merating, drying and cooling, respectively, the
agglomerates.

25

30

35

1/1



INTERNATIONAL SEARCH REPORT

International application No.

PCT/DK 94/00257

A. CLASSIFICATION OF SUBJECT MATTER

IPC : A23C 9/16, A23P 1/02

According to International Patent Classification (IPC) or to both national classification and IPC

B. FIELDS SEARCHED

Minimum documentation searched (classification system followed by classification symbols)

IPC : A23C, A23P

Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched

SE,DK,FI,NO classes as above

Electronic data base consulted during the international search (name of data base and, where practicable, search terms used)

EDOC, WPI, CLAIMS/US PATENTS, JAPIO

C. DOCUMENTS CONSIDERED TO BE RELEVANT

Category*	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	DE, B2, 1004029 (INSTANT MILK COMPANY), 7 March 1957 (07.03.57), figure 3, claims 1-20 --	1-15
X	US, A, 3435106 (J.L. HAGER), 25 March 1969 (25.03.69), column 4, line 32 - line 33, claims 1, 3 --	1-9
A	US, A, 5100509 (J. PISECKY ET AL.), 31 March 1992 (31.03.92), claims 1-9 --	1-15
A	US, A, 3385724 (G. GRÜN), 28 May 1968 (28.05.68), claim 1 --	1-15

☒ Further documents are listed in the continuation of Box C.☒ See patent family annex.

* Special categories of cited documents:

- "A" document defining the general state of the art which is not considered to be of particular relevance
- "E" earlier document but published on or after the international filing date
- "L" document which may throw doubts on priority claim(s) or which is cited to establish the publication date of another citation or other special reason (as specified)
- "O" document referring to an oral disclosure, use, exhibition or other means
- "P" document published prior to the international filing date but later than the priority date claimed

"T" later document published after the international filing date or priority date and not in conflict with the application but cited to understand the principle or theory underlying the invention

"X" document of particular relevance: the claimed invention cannot be considered novel or cannot be considered to involve an inventive step when the document is taken alone

"Y" document of particular relevance: the claimed invention cannot be considered to involve an inventive step when the document is combined with one or more other such documents, such combination being obvious to a person skilled in the art

"&" document member of the same patent family

Date of the actual completion of the international search

20 Sept 1994

Date of mailing of the international search report

11-10-1994

Name and mailing address of the ISA/
Swedish Patent Office
Box 5055, S-102 42 STOCKHOLM
Facsimile No. +46 8 666 02 86

Authorized officer

INGA-KARIN PETERSSON
Telephone No. +46 8 782 25 00

INTERNATIONAL SEARCH REPORT

International application No.

PCT/DK 94/00257

C (Continuation). DOCUMENTS CONSIDERED TO BE RELEVANT

Category*	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
A	Patent Abstracts of Japan, Vol 8, No 85, C-219, 18 April 1984 (18.04.84), abstract of JP, A, 59-6931 (MEIJI NIYUUGIYOU K.K.), 14 January 1984 (14.01.84) ----- -----	1-15

INTERNATIONAL SEARCH REPORT
Information on patent family members

27/08/94

International application No.
PCT/DK 94/00257

Patent document cited in search report	Publication date	Patent family member(s)	Publication date
DE-B2- 1004029	07/03/57	NONE	
US-A- 3435106	25/03/69	NONE	
US-A- 5100509	31/03/92	AU-B- 623967	28/05/92
		AU-A- 4776390	12/07/90
		EP-A- 0378498	18/07/90
		JP-A- 3065233	20/03/91
US-A- 3385724	28/05/68	NONE	